

BOROUGH OF RAMSGATE.
-----PORT SANITARY ADMINISTRATION, 1941.TABLE A.

| Ships. | Number inspected. | | No. reported to be defective. | Defects remedied. | No. of cases of infectious diseases. |
|---------|-------------------|---------|-------------------------------------|----------------------|--|
| | By M.O.H. | By S.I. | | | |
| Totals. | Nil. | Nil. | Nil. | Nil. | Nil. |

II - CHARACTER OF TRADE OF PORT.

Throughout 1941 the Port has been under the control of the Royal Navy and civilian access to it has been, for ordinary routine duties, forbidden. No trading vessels have visited it and the only craft using it apart from service vessels have been barges, on some six occasions, in all, bringing a load of wheat to a flour mill in the town. These barges have been manned by two persons. As noted above, no inspection has been made of them.

III - WATER SUPPLY.

This is obtained from the main source as in previous years. There are no water boats in use.

IV. - PORT SANITARY REGULATIONS, 1933.

The arrangements outlined in previous reports are still in operation should the occasion arise.

TABLES C AND D.

No case of infectious sickness coming within the jurisdiction of the Local Health Authority was landed during the year.

V. - MEASURES AGAINST RODENTS.

No measures were taken by the Local Health Authority.

VII. - FOOD INSPECTION.

No inspections of food were made during the year.

Shell-fish.

The previously described Pegwell Bay (Shell-fish) Regulations are still in operation.

A. Walker.
Medical Officer of Health.

4th May, 1942.

THE HISTORY OF THE
CITY OF BOSTON

FROM THE FIRST SETTLEMENT TO THE PRESENT TIME

By SAMUEL JOHNSON, LL.D.
OF THE UNIVERSITY OF OXFORD.
IN TWO VOLUMES.
THE FIRST VOLUME.
BOSTON: PUBLISHED BY
J. B. ALLEN, 1820.

THE SECOND VOLUME.
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BOROUGH OF RAMSGATE.

PORT SANITARY ADMINISTRATION. 1940.

TABLE A.

| | Number inspected. | | No. reported | Defects | No. of cases |
|--------|-------------------|---------|--------------|-----------|---------------|
| | By M.O.H. | By S.I. | to be | remedied. | of infectious |
| | | | defective. | | diseases. |
| Totals | 3 | 21 | 4 | 4 | Nil |

II - CHARACTER OF TRADE OF PORT.

The normal trade carried on by vessels entering the harbour altered considerably during the early part of the year, and after the removal of the contraband control station, little or no shipping entered the port.

During the year the Sanitary Inspectors rendered assistance in the carrying out of fumigation to eradicate bugs on two naval vessels.

III - WATER SUPPLY.

This is obtained from the same source as in previous years. There are no water boats in use.

IV - PORT SANITARY REGULATIONS 1933.

The arrangements outlined in previous reports are still in operation should the occasion arise.

TABLES C AND D.

No case of infectious sickness was landed or reported as having occurred on the voyage.

V - MEASURES AGAINST RODENTS.

The presence of rats was not evident. Systematic extermination is carried out during the course of the year, but no information is available as to number, nor were any sent for examination.

VII - FOOD INSPECTION.

As no food was imported during the year no action under the various Regulations was taken.

Shell-fish.

As detailed in previous reports the Pogwell Bay (Shell-fish) Regulation are still in operation.

J. Walker.
Medical Officer of Health.

20th February 1941.

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BOROUGH OF RAMSGATE.

PORT SANITARY ADMINISTRATION.TABLE A.Amount of shipping entering the Port during the year 1939.

| <u>Number inspected.</u> By M.O.H. By Sanitary Inspector. | | Number reported to be defective. | Number of vessels on which defects were remedied. | Number of vessels reported as having, or having had, during voyage infectious disease on board. |
|--|----|---|--|--|
| Nil. | 31 | 11 | 2 | Nil |

II - CHARACTER OF TRADE OF PORT.Cargo Traffic.

The imports from foreign ports consist chiefly of timber and Cement. Coal is imported from the Tyne, salt from the West coast and wheat re-shipped from the London Docks.

Foreign Ports from which vessels arrive.

Mainly from ports in Sweden and Belgium. During 1939 vessels arrived from Antwerp, Kauno, Kotka and Rotterdam.

TABLE C.

No case of infectious sickness was landed from any vessel during the year.

TABLE D.

No case of infectious disease occurred during the voyage on any vessel which arrived at the port during the year.

TABLES E AND F.

Rats destroyed in 1939 - Nil.

VI - HYGIENE OF CREWS' SPACES.

During the year the following defects were discovered :-



REPORT OF THE COMMISSIONER OF HEALTH

REPORT OF THE COMMISSIONER OF HEALTH

TABLE A.

Amount of business transacted during the year 1913.

| Number of cases reported. | Number of cases reported. | Number of cases reported. | Number of cases reported. |
|---------------------------|---------------------------|---------------------------|---------------------------|
| By U.S. M. H. S. | By U.S. M. H. S. | By U.S. M. H. S. | By U.S. M. H. S. |
| Sanitary | Sanitary | Sanitary | Sanitary |
| Inspector. | Inspector. | Inspector. | Inspector. |

II - CHARACTER OF TRADE OF 1913.

Goods Imported.

The imports from foreign ports consisted chiefly of sugar and cement. Coal is imported from the West, and the West coast and wheat re-shipped from the London docks.

Imports from foreign ports.

Mainly from ports in Sweden and Belgium. Arrived from Antwerp, Bremen, London and Rotterdam.

TABLE B.

No case of infectious diseases was reported from any vessel during the year.

TABLE C.

No case of infectious diseases reported during the voyage on any vessel which arrived at the port during the year.

TABLE D.

Rate destroyed in 1913.

VI - REVIEW OF OTHER MATTERS.

During the year the following diseases were discovered :-

| <u>Nationality.</u> | <u>Type.</u> | <u>Defect.</u> |
|---------------------|--------------|---|
| Swedish * | Steamer. | Bugs in crews's quarters |
| British | Steamer | Lack of ventilation in fo'c'stle. Offensive W.C. pan. |
| Dutch * | Motor | No closet accommodation for crew. |
| British * | Motor | Dirty bedding. |
| Dutch * | Motor | Crews' quarters poorly lighted and ventilated. |
| British | Steamer | W.C. pan in an offensive and worn condition. |
| British | Steamer | Port holes leaking. Two closet pans cracked. |
| British | Steamer | W.C. pan in an offensive and worn condition. |
| British * | Steamer | Dirty W.C. pan (Verbal instructions to Mate). |
| British | Steamer | W.C. pan in an offensive and worn condition. |
| British | Steamer | W.C. pan in an offensive and worn condition. |

With the exception of the items marked with an asterisk, a letter was forwarded in each case to the owner of the vessel and a copy to the Board of Trade calling their attention to the defect discovered.

In the case of the foreign vessel found to be verminous, the quarters were fumigated before the vessel left the port.

At the end of the year the Health Department had been notified by the owner of a vessel that a new W.C. pan had been fixed in accordance with our requirements.

VII - FOOD INSPECTION.

No food is imported into the Borough by means of vessels entering the Harbour and no action was necessary under the Public Health (Imported Food) Regulations 1937, the Public Health (Preservatives etc) in Food Regulations 1925 to 1939, the Public Health (Imported Milk) Regulations 1926 and the Public Health (Shellfish) Regulations 1934.

| Nationality. | Type. | Details. |
|--------------|----------|--|
| Swedish * | Steamer. | Food in crew's quarters |
| British | Steamer | Lack of ventilation in the 'stale. Offensive |
| British * | Motor | W.O. pan. |
| British * | Motor | No closed accommodation for crew. |
| British * | Motor | Dirty bedding. |
| British * | Motor | Crew's quarters poorly lighted and ventilated. |
| British | Steamer | W.O. pan in an offensive and worn condition. |
| British | Steamer | Port boiler leaking. Two alcohol pans cracked. |
| British | Steamer | W.O. pan in an offensive and worn condition. |
| British * | Steamer | Dirty W.O. pan (Verbal instructions to mate). |
| British | Steamer | W.O. pan in an offensive and worn condition. |
| British | Steamer | W.O. pan in an offensive and worn condition. |

With the exception of the items marked with an asterisk, a letter was forwarded in each case to the owner of the vessel and a copy to the Board of Trade calling the attention to the defect discovered.

In the case of the foreign vessel found to be defective, the quarters were visited before the vessel left the port.

At the end of the year the Health Department had been notified by the owner of a vessel that a new W.O. pan had been fixed in accordance with our regulations.

VII - FOOD INSPECTION.

No food is imported into the Borough by means of vessels entering the Harbour and no action was necessary under the Public Health (Imported Food) Regulations 1937, the Public Health (Preservatives etc) Regulations 1932 to 1933, the Public Health (Imported Milk) Regulations 1936 and the Public Health (Shellfish) Regulations 1934.

BOROUGH OF RAMSGATE.

PORT SANITARY ADMINISTRATION.TABLE A.Amount of Shipping Entering the Port during the year 1937.

| | Number. | Tonnage. | Number inspected. | | Number Number | | No. of |
|-----------------------------|---------|----------|-------------------|------------|---------------|--------------|---------|
| | | | By the | By the | report-of | vessels | vessels |
| | | | M.O.H. | Sanitary | ed to | on | report- |
| | | | | Inspector. | be | defect-which | ed as |
| | | | | | ive. | defects | having |
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| | | | | | | | disease |
| | | | | | | | on |
| | | | | | | | board. |
| <u>Foreign.</u> | | | | | | | |
| Steamers | 54 | 19965 | - | 5 | 1 | 1 | - |
| *Motor | 87 | 740 | - | - | - | - | - |
| Sailing | 11 | 54 | - | - | - | - | - |
| Fishing | 113 | 748 | - | - | - | - | - |
| Total Foreign | 265 | 21507 | - | 5 | 1 | 1 | - |
| <u>Coastwise.</u> | | | | | | | |
| Steamers | 209 | 92917 | - | - | - | - | - |
| *Motor | 758 | 18429 | - | - | - | - | - |
| Sailing | 112 | 3487 | - | - | - | - | - |
| Fishing | 6 | 301 | - | - | - | - | - |
| Total Coastwise | 1085 | 115134 | - | - | - | - | - |
| Total Foreign and Coastwise | 11350 | 136,641 | - | 5 | 1 | 1 | - |

* Includes mechanically propelled vessels other than steamers.

AMOUNT OF SHIPPING DURING THE YEAR 1937.

TABLE

Amount of Shipping during the Year 1937.

Number of vessels registered in the United States, by the State of origin, and by the kind of service, for the year 1937.

| | | | | Total | | Total | Total |
|--|--|--|--|---------|--|---------|---------|
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BOROUGH OF RAMSGATE.

II - Character of Trade of Port.

TABLE B.

(a) Passenger Traffic during the year.

This is limited to short coastal trips during the summer months.

(b) Cargo Traffic.

The imports from foreign ports consist chiefly of timber; coal is imported from the Tyne, wheat re-shipped from the London Docks and salt. A large number of the entries is in connection with the important fishing industry based at the Port of Ramsgate.

(c) Foreign Ports from which Vessels arrive.

Mainly from ports in Sweden, Norway and Finland. During 1937 vessels arrived from Skoghall, Trang sund and Kasko.

III - Source of Water Supply.

The constant water supply of the Borough is available for the port and for shipping. No water boats are in use.

IV - Port Sanitary Regulations, 1933.

All the arrangements described in previous Annual Reports are still in operation and no changes have been made during the year 1937.

Table C.

No case of infectious sickness was landed from any vessel during the year.

II - Character of Trade of 1937.

TABLE 3.

(a) Passenger Traffic during the year.

This is limited to about 2000 passengers during the

summer months.

(b) Cargo Traffic.

The imports from foreign ports consist chiefly of
timber; coal is imported from the U.S., about 100,000 tons
the London Dock and wharf. A large number of the articles is
in connection with the important fishing industry based at the
Port of Vancouver.

(c) Foreign Ports from which Vessels arrive.

Imports from ports in Sweden, Norway and Finland.
During 1937 vessels arrived from Stockholm, Transvaal and London.

III - Sources of Water Supply.

The constant water supply of the harbor is available
for the port and for shipping. No water is used in the

IV - Port Sanitary Regulations, 1937.

All the arrangements described in previous years
reports are still in operation and no changes have been made
during the year 1937.

TABLE 4.

No case of infectious diseases was recorded from any
vessel during the year.

Table D.

No case of infectious sickness occurred during the voyage on any vessel which arrived at the Port during the year.

V - Measures against Rodents.

Owing to the work of extermination carried out in previous years, the presence of rats was not evident. Traps are laid at various places in the Harbour, but only occasional rats are caught.

Table E and Table F.

| | | | |
|------------------------|-----|-----|------|
| Rats destroyed in 1937 | ... | ... | Nil. |
|------------------------|-----|-----|------|

Table G.

| | | |
|---|-----|------|
| Vessels "infected" or "suspected" from infected ports | ... | Nil. |
| Vessels subjected to measures of rat destruction | ... | Nil. |

VI - Hygiene of Crews Spaces.

During the year one defect was discovered on a Finnish vessel. The defect was a dirty W.C. pan and the condition was remedied upon attention being called to it.

VII - Food Inspection.

1. No food is imported into the Borough by means of vessels entering the Harbour.
2. The Cockle beds at Pegwell Bay are known to be polluted and the Pegwell Bay (Shellfish) Regulations were made by the Minister of Health and came into force on 1st December 1925, with a view to the control of the sale and distribution of cockles gathered from these beds.

Section 3 of the Regulations states that - "A person shall not sell, distribute or offer for sale for human consumption any cockles taken from the prescribed area unless and until they have been subjected to a process of sterilisation by steaming under pressure for at least six minutes. The sterilisation shall be carried out either by a sanitary authority or in a manner approved by the medical officer of the district in which the cockles are landed.

3. In connection with Port Sanitary Administration, no samples of food were taken during the year.

Table D.

No case of infectious sickness occurred during the voyage on any vessel which arrived at the port during the year.

V - Measures against rodents.

Owing to the work of extermination carried out in previous years, the presence of rats was not evident. Traps were laid at various places in the Harbour, but only occasional rats were caught.

Table E and Table F.

Rats destroyed in 1937

Table G.

Vessels "infected" or "suspected" from infected ports ... Nil.
Vessels subjected to measures of rat destruction ... Nil.

VI - Hygiene of crews' quarters.

During the year one defect was discovered on a British vessel. The defect was a dirty W.C. pan and the ventilation was remedied upon attention being called to it.

VII - Food Inspection.

1. No food is imported into the Harbour by means of vessels entering the Harbour.

2. The Cooks' beds at Reginald Bay are known to be polluted and the Reginald Bay (Shellfish) Regulations were made by the Minister of Health and came into force on 1st December 1935, with a view to the control of the sale and distribution of shellfish gathered from these beds.

Section 3 of the Regulations states that - "A person shall not sell, distribute or offer for sale for human consumption any shellfish taken from the Reginald Bay area unless and until they have been subjected to a process of sterilisation by steaming under pressure for at least six minutes. The sterilisation shall be carried out either by a sanitary authority or in a manner approved by the medical officer of the district in which the shellfish are landed."